Operating and assembly instructions

ZANUSSI

CERAMIC BUILT-IN HOBS

GB

ZBC 402 B/W

WARNINGS

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is left with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

- This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

- Any installation and electrical work must be undertaken by a qualified electrician. The appliance must be installed according to the instructions.

- It is dangerous to alter the specifications or modify the product in any way.

- Do not use this appliance if it is in contact with water. Do not operate the appliance with wet hands.

- Always ensure that the control knobs are in the "OFF" position when not in use.

- Hobs become very hot with use and retain their heat for a long period after use. You must therefore take great care when using the appliance, supervise children at ALL times and do NOT allow them to touch the surface or be in the vicinity of the appliance, until it has cooled after use. Children also can injure themselves by pulling pots or pans off the hob.

- The cooking zones heat up quickly when they are turned on. Turn them on only when you have placed a saucepan onto the cooking area.

- Always ensure that the control knobs are in the "OFF" position when not in use.

- The residual heat indicator lights up to show if a cooking zone is still hot.

- If you use an electric socket close to the hob, take care when using an electrical appliance that the cable does not touch the hot surface of the hob.

- Do not leave items on the hob surface. Any items you place on the hob could be damaged if the hob is accidentally turned on.

- Unstable or misshapen pans should not be used on the hob as unstable pans can cause an accident by tipping or spillage.

- Never leave the hob unattended when working with oil and fats because of the danger of fire.

- Never use plastic or aluminium foil dishes on the hob surface.

- Always carefully lift saucepans on and off the hob to prevent accident caused by spillage. Do not slide them across the hob as this may scratch the surface. Ensure saucepans and cooking utensils are large enough to contain the food and prevent spillage.

- Always remove any spillages from the surface of the hob immediately, do not allow spills to dry and harden.

- If you use a saucepan which is smaller than the heated area of the hob, the handle may become hot. Please ensure that you protect your hands before touching the handle.

- NEVER cook directly on the hob surface without a saucepan/cooking utensil.

- Sugar (solid or liquid) as well as plastic should never get onto the hot surface of the hob, as this could result in fissures and cracks appearing when the hob cools down. Spills of sugar or melted plastic material must be removed while the hob is still warm and before the remains have set. Scrape off the remains of sugar or plastic with a scraper. Protect your hands.

- Use only pans with flat bases without rough edges, to avoid scratching the surface of the hob.

- A defective hob surface will allow liquid to penetrate onto the electrical connections. If any cracks appear on the hob surface, switch OFF immediately. Isolate the appliance from the electricity supply and inform your local Zanussi Service Force.

- Certain food, plastic items and aerosols can be affected by heat and should NOT be stored above or below the hob unit.

- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Force Centre. Always insist in genuine Zanussi spare parts.

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SPECIFICATIONS

Dimensions: ZBC 402 B/W

Length	572	mm
Width	502	mm
Height	49	mm

Cut Out dimensions

Length	560	mm
Width	490	mm

Voltage 240 V ~ 50 Hz

Total Power 5.9 kW

1)	Halogen Cooking Zone	∅ 180 mm	1800 W
2)	Cooking Zone (doubel circuit)	120/180 mm	1700 W
3)	Cooking Zone	∅ 145 mm	1200 W
4)	Halogen Cooking Zone	∅ 145 mm	1200 W
5)	Residual Heat Indicator		

Rating plates:

Typ 084.0	ZBC 402 B	Prod.No. 941 591 663
Instr. No.	Ser.No.	5.9kW
ZANUSSI	240 V ~ 50 Hz	
	SWISS MADE	

Typ 084.0	ZBC 402 W	Prod.No. 941 591 662
Instr. No.	Ser.No.	5.9kW
ZANUSSI	240 V ~ 50 Hz	
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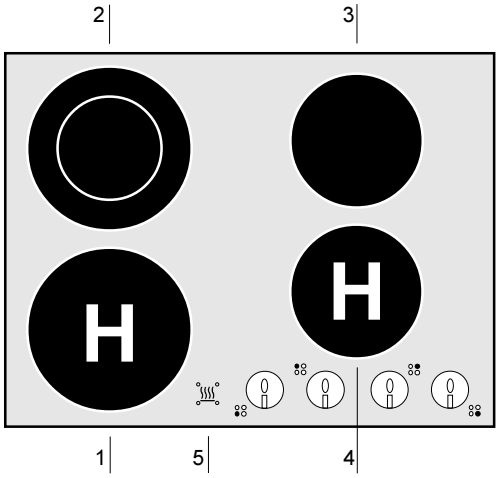


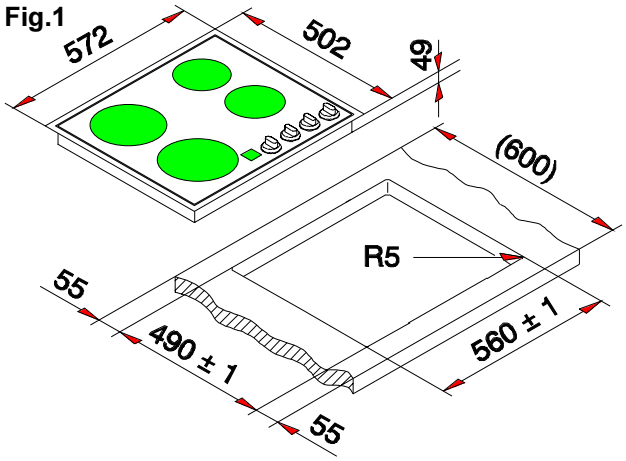
INSTALLATION

Unpacking
Please examine the appliance for any damage sustained during transportation!
If the appliance is damaged please inform the installer or retailer immediately, before the appliance is connec-ted.
The packing material should be disposed of properly.

Before using your hob
Clean your ceramic hob thouroughly before its first use. Ceramic hobs are treated and cleaned the same way as glass. When you use the ceramic hob for the first time it can give off a smell for a short time as the manufacturing deposits burn off.

This Zanussi hob may be installed into any kitchen worktop with a depth of **600 mm** or more. The worktop must be constructed of material **resistant to 100°C**.
The cut out in the worktop should be to the dimensions shown in **fig.1**. Before making the cut out ensure that the edges of the hob, that are to be adjacent to either a side or rear wall, have a minimum distance of **55 mm** between the edge of the hob and the wall **(fig.5)**.

Fig.1



INSTALLATION

- When the cut out to the worktop is complete, lower the hob into position to ensure that fits.
- Remove the hob from the worktop and carry out the electrical connection as described under the Electrical Connection section.
- Check that the foam seal along the underside of the hob is fitted correctly.
- Fix the spring clips with the enclosed screws on the sides of the worktop inside the cut-out. The upper fold on the clip-spring is there to fix the hob.
- Position the springs in accordance to the enclosed template.
- Lower the hob into the opening and carefully press first the rear, then the front side of the hob down until it "snaps" into the springs.

The seal on the underside of the hob will ensure that it is airtight between the hob and the work surface, this will prevent any spillages from seeping into the cabinet below. Place the hob carefully into the recess, with the cable outlet of the hob at the back. Press firmly around the edge of the hob, to compress the foam strip and ensure an airtight seal.

Then, proceed to fix the hob firmly into the working surface, with the 6 fixing clamps as shown in **Fig.2**, making sure that the seal between the hob and the work surface is secure by tightening the fixing clamps.

The distance between the underside of the hob and the furniture beneath must be **at least 20 mm (Fig.3)**.

A minimum clearance height of **650 mm** is required above a hob surface. Measure the lowest horizontal surface of the hob to overhead cupboards ensuring there is a minimum of **420 mm** between the hob surface and underside of overhead cupboards is **(fig.4)**.
If the height between the worktop and the underside of the overhead cupboards is less than **420 mm** a gap pf **50 mm** must be maintained either side of the hob up to a height of **650 mm (fig.4)**.
There must be a clearance of **55 mm** free of combustible material to the side & back of the hob **(fig.5)**.

Important for the removal of the hob

1. Disconnect the appliance from the mains.
2. In order to take out the whole glassceramic hob, use a medium flat screwdriver or spatula. Put it in between the frame and worktop on the area where the snap-in ressorts are located.
3. Then slightly lift the unit out. Take care not to damage the worktop.

In terms of fire protection, the appliance conforms to type Y (IEC 335-2-6). Only appliances of this type may be installed on one side of adjacent upright furniture housings or walls.

Fig.2

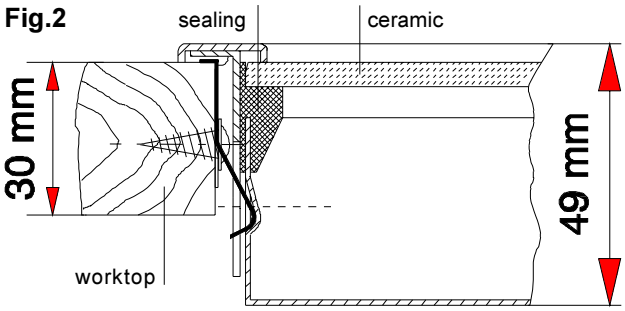


Fig. 3

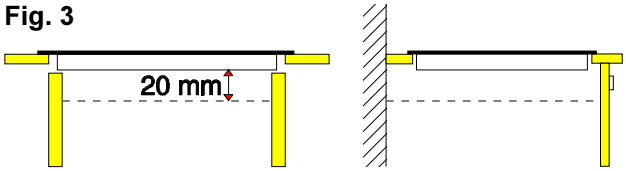


Fig. 4

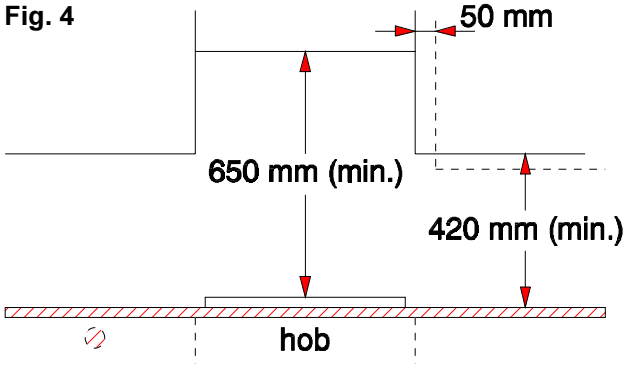
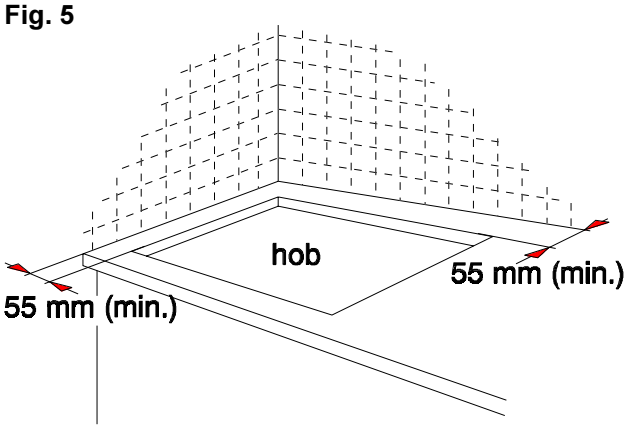


Fig. 5



ELECTRICAL CONNECTIONS

WARNING: THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

Ensure that the electric circuit is capable of carrying the load of the appliance.

Switch OFF the electricity supplies at the mains.

A double pole cooker control switch with a suitable electrical rating should be used to control the electrical supply to the hob.

The control switch should be easily accessible to the user on completion of the installation.

The control switch must not break the yellow/green earth wire at any point.

To wire the hob, carefully place the unit, face downward on a flat surface with the control area overhanging, to avoid damage to the controls. Remove the screws securing the cover to the terminal box, remove the cover and connect the supply cable via the cable clamp (Fig.1), to the terminals provided. The supply cable should be 6mm^2 or its equivalent.

- Connect the earth wire to the terminal marked with the letter "E" or with the earth symbol or coloured green.

- Connect the live wire to the terminal marked with the letter "L" and coloured brown or red.

- Connect the neutral wire to the terminal marked with the letter "N" and coloured blue or black.

- Tighten the terminal screws and the cable clamp, then refit the terminal plate cover. You must ensure that the cabinet is stable and level.

This appliance complies with EEC Directive number 76/889 and amendment 82/499 relating to the suppression of radio and TV interference.

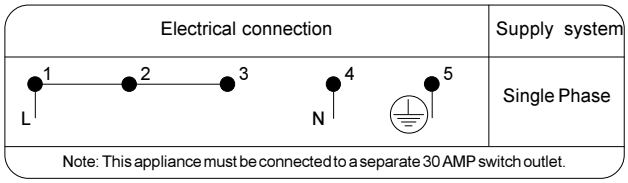
Rating plate

The rating plate is situated on the underside of the unit and gives the type and serial number as well as the model description of the appliance (which should be quoted in any communication).

Important:

The appliance must be connected to a cooker point, having a double pole isolating switch with a contact separation of at least 3mm in all poles.

Fig.1

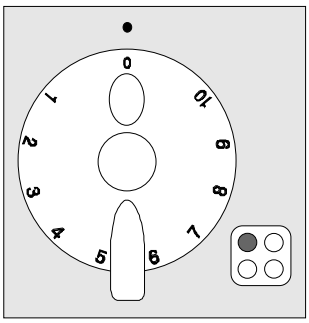


Note: This appliance must be connected to a separate 30 AMP switch outlet.

OPERATION

Cooking Zones

The hob has 4 ceramic cooking zones. All 4 cooking zones feature variable settings which are represented by numbered graduations on each control knob.



Heat Control Knobs

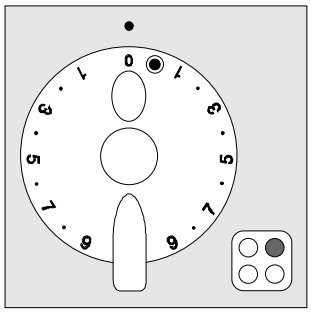
The control knobs enable the regulation from 1-9 of the heating capacity. The control knobs can be turned both to the left and to the right. Setting it back to "0" turns off the cooking zone.

Cooking Guide

1-**2**	Gentle	To melt butter and chocolate, to prepare cream sauces, stews and milk pudding or to fry eggs.
3-**4**	Slow	Dried vegetables, frozen food, fruit, boiling water or milk.
5-**6**	Medium	Boiled potatoes, fresh vegetables, pates, soups, broths, pancakes or fish.
7-**8**	High	Larger stews, meat roll, fish omelettes.
9	Fast	Steaks, escalopes and frying.

For successful cooking it is advisable to turn on to the fast setting for a short while to boost the cooking zone selected, and then turn down to the correct setting.

Heat control knob:
double circuit zone

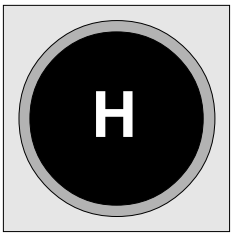


Two-circuits cooking zone

By turning the control knob left to the required power level, the entire cooking zone will operate.
By turning the control knob right to the required power level, only the centre of the cooking zone will operate.

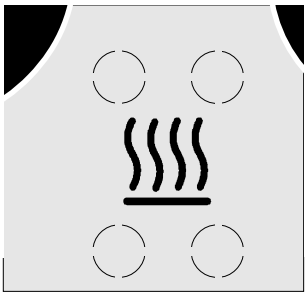
Halogen Cooking Zone

The halogen cooking zone is heated up very rapidly compared to the normal one-circuit cooking zone. It can be compared with a gas cooking zone.
When switched on the halogen lamps immediately produce their full heating power.
Use the halogen heating zone to heat up food quickly.



Residual Heat Indicator

All cooking zones are related to one indicator. The warning light illuminates when the surface of any cooking zone reaches a temperature which could cause a burn. The light will remains illuminated, after the heated-up area has been switched off, as long as the residual heat of the cooking surface can cause burns. The light will go out when the temperature is below 50°C.



HOW TO USE YOUR HOB

1. Before using your hob, always ensure that the surface of the cooking areas and the saucepans are clean and dry. Never cook directly on the cooking zones without using a cooking vessel.

2. Place the saucepans with contents onto the cooking area and turn the control knob to an appropriate setting. The highest setting will allow the maximum amount of heat to be transferred to the pan for initial fast boiling or heating, but it is important to be guided by recommendations given in the saucepan manufacturer's instructions regarding the use of heat settings to suit the type of pan. Close fitting lids on the saucepans will ensure faster results.

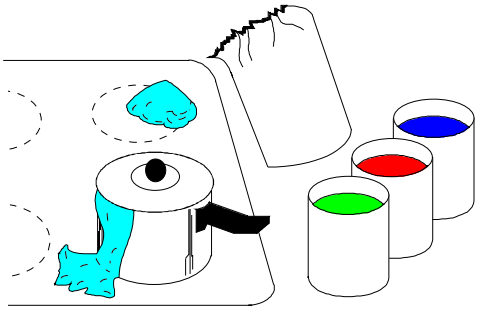
3. To select a setting for simmering after initial fast boiling or heating, or for slower cooking, turn to a lower number. The numbers do not denote any set temperature, but after using the hob a few times, no difficulty will be experienced in selecting an appropriate setting, although this will vary with the type and quantity of food, the size and type of saucepan and whether or not the lid is used.

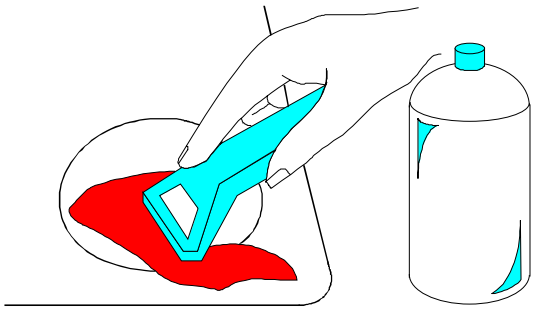
4. Remove any food spills on the hob as soon as possible to prevent them from being burned on. Please see notes on care and cleaning of your hob. On ceramic hobs, sugar solutions e.g. jam and syrups must be wiped off the surface immediately to avoid the surface being damaged.

5. Do not leave an empty pan on a heated area.

6. Saucepans may be rested on unheated areas when cooking is complete, prior to serving the food.

7. Do not slide pans across the ceramic surface as this can cause scratches.





Deep Fat Frying

For safety purposes when deep fat frying, fill the pan only one-third full of fat or oil.

Do not cover the pan with a lid and do not leave the pan unattended. In the unfortunate event of a fire, switch off at the mains supply and cover the pan with a lid or damp cloth to assist in smothering the flames. Do not throw water on the fat.

Do not store fat or oil on the hob in case the hob is inadvertantly switched on.

COOKING EQUIPMENT

Saucepans

The heating zones are fitted with thermal limiters, which are a safety device to prevent the ceramic glass over-heating, larger pans can be used - up to 230 mm (9") base diameter on a nominal 180 mm (7") heated area - providing they do not overlap the hob trims.

Only use cookware manufactured for use on ceramic hobs. Look for the relevant symbol (Fig.1).

Cooking pans with aluminium or copper bottoms are unsuitable for use. These materials can cause stains that can not be removed.

The following advice should be followed to achieve an optimum energy consumption as well as avoiding overboiling, which can be burned onto the cooking zones.

Pan Bases
Cooking and frying pans should have a flat, solid and smooth base. A base with rough edges can scratch and leave abrasion marks on the ceramic surface.

Pan Sizes
Pans should have flat bases and be approximately the same size as the cooking area.

Pan Lids
A lid prevents heat from escaping and therefore reduces the cooking time.

Specialist Pans
Pressure cookers, preserving pans, etc. should comply with the recommendations for normal saucepans given above. Traditional round bottomed woks are not suitable for use even with a stand, woks with flat bases are available and do comply with the recommendations.

General Notes

- Very thin, badly dented and distorted pans, particularly with uneven bases should NOT be used.

- Never place a utensil with a skirt (e.g. a bucket) on the heated area.

- Pans should not have rough bases and should be lifted on and off the cooking zone. Do not slid them, as this may scratch the surface of the hob.

- Do not use large preserving pans or fish kettle across two cooking zones as damage may occur to the hob.
- Pans must NOT overlap the hob trims.

Fig.1

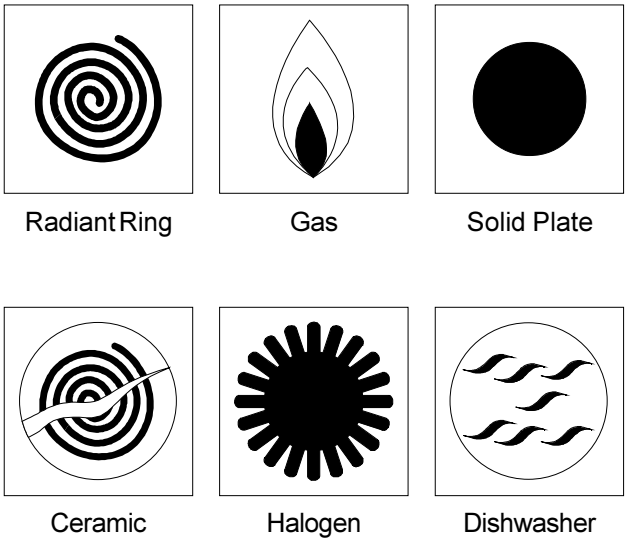
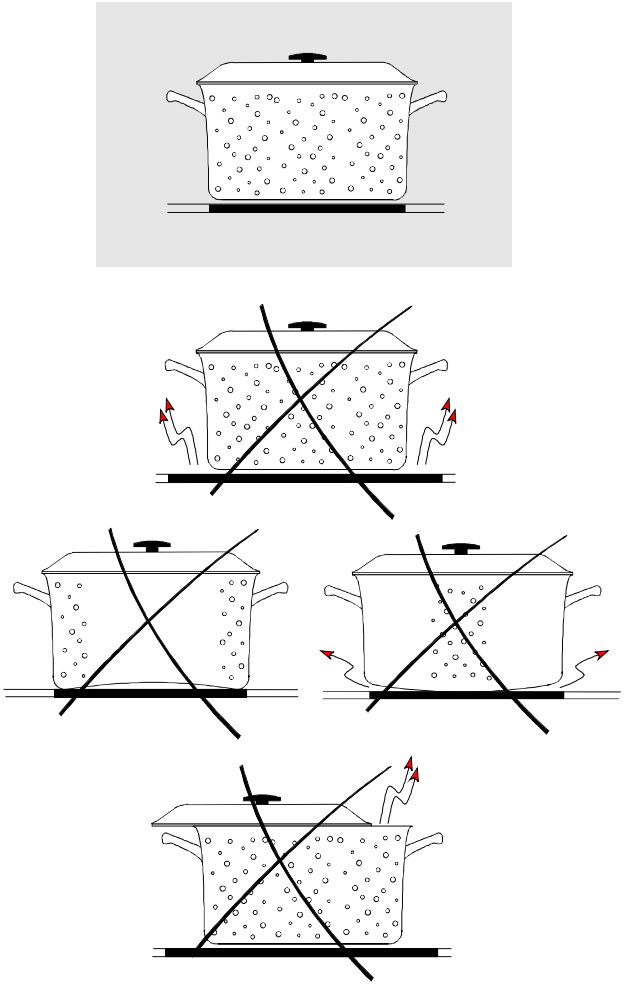


Fig.2



MAINTENANCE AND CLEANING

Before carrying out any maintenance and cleaning operations, make sure that the appliance is ISOLATED from the electricity supply.

Helpful Tips
- Make sure the bottom of utensils and cooking areas are clean and dry.
- Select the correct heat settings and use saucepans large enough to accommodate the food to eliminate boilovers and splattering.
- If possible, wipe up food spills from adjacent heating areas before using the areas for cooking.

Note
- Use recommended ceramic hob cleaners only.

Cleaning
- To keep exterior trims and control panel in a spotless condition, wipe after each use with a warm soapy cloth.
- Wipe the control knobs with a damp cloth, which has been wrung out in hot, soapy water, then dry thoroughly.
- Remove any food spills on the hob as soon as possible with a damp cloth.
- Make sure that the hob is cool before applying any cleaning materials.

Ceramic Hobs
Use Cleaner Conditioner daily. As it cleans, it leaves a protective coating of silicone on the smooth surface, which helps to prevent scratches and abrasions in which food particles can collect. It also helps to prevent build up of mineral deposits and will make future clean-ing easier.

- Apply a dab of cleaner in the centre of each cooking zone to be cleaned (for normal cleaning, start with about 5 ml spoonful of cleaner, apply more if needed). Dampen a cloth and then proceed to clean the hob. To remove more stubborn marks use a slightly dampened non-stick pan cleaner (e.g. Scotchbrite or Vileda).
- Wipe off this application with another clean damp cloth and dry thoroughly.
- Any smearing or hazing on the surface can be removed with a lightly dampened cloth and then be polished with a soft dry cloth.

Note
- If a wet paper towel is used to remove spills from a warm cooking area, be careful to avoid steam burns.
- Do not use a sponge or dishcloth. They will leave a film of water and possible detergent on heating areas, which will turn brown and resemble discoloura-tion, next time the area is heated. If this happens, apply Cleaner Conditioner to remove it.

How To Deal With Metal Marks
- Metal deposits can be identified as grey/brown marks on the ceramic surface and are usually caused by dragging saucepans with aluminium bases, particularly when new, across the ceramic surface.
- To avoid these marks, protect the surface of the hob with Cleaner Conditioner and lift the saucepans across the heated areas. Ensure that new aluminium based saucepans are well scrubbed on the base to remove any rough edges and take off any deposits left from manufacture.
- The marks are easily removable, providing they are cleaned off straight away using the recommended cleaners, and are not allowed to burn onto the ceramic surface for long periods.

About Discolouration
Discolouration occurs on the surface not **IN** it.

By following proper care and cleaning recommen-dations the surface will remain clean and bright.

The cooking surface should be cleaned thoroughly each day to remove all visible spills. Cleaner Conditioner has been specially formulated, use only as much as necessary. If the Ceaner Conditioner is used too generously, a heavy film may be left that will burn on and discolour when the areas are heated. When this occurs, lightly scrub the surface with a dampened non-stick pan cleaner, this will help to loosen the excess Cleaner Conditioner. Then wipe the surface with a dampenend cloth and polish with a soft dry cloth.

Important notes
- In the event of the hob being scratched, spills will collect and appear as fine lines. These are not fully removable but can be minimised by the daily use of Cleaner Conditioner. These scratches do not affect the cooking peformance.
- Spills from sugar solutions MUST be removed from the hob before the syrup has set, otherwise damage to the glass ceramic surface will occur.
- Do not place aluminium foil dishes on the hot surface as these will cause damage to the hob.
- Hobrite and Corning Cleaner Conditioners are the current recommended cleaner for use on the ceramic hob.
- Cleaner Conditioner is for the ceramic hob only and must **NOT** be used as general all purpose cleaner.

PEACE OF MIND FOR 24 MONTHS

Zanussi Standard Guarantee Conditions
This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

We, Zanussi Ltd., undertake, that if, within the 24 months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be of faulty workmanship or materials, we will, at our option, repair the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.

- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under this guarantee must be undertaken by a Zanussi Service Force Centre.

Home visits are made between **8.30 a.m.** and **5.30 p.m.** Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Any appliance or defective part replaced shall become our property.

Exclusions
This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

- Costs incurred for calls to put up right machines improperly istalled or calls to machines outside the United Kingdom.

- Appliances found to be in use within a commercial environment, plus those which are subject of rental agreements.

- Products of ZANUSSI manufacture which are NOT marketed by Zanussi Ltd.

- **EEC Countries** - the standard guarantee is applicable but is subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi Company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them.

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